

### **ABSTRACT**

A method for producing a monosaccharide-rich syrup from starch-containing produce. The method includes treating a starch-containing produce slurry with a first starch hydrolyzing enzyme that hydrolyzes starch to oligosaccharide and a second starch hydrolyzing enzyme that hydrolyzes starch or oligosaccharide to glucose. The starch-containing produce can be further treated with an enzyme that converts glucose to other monosaccharides, or treated with a microorganism that converts glucose to a fermentation product. Also within the scope of this invention is a method for producing a syrup rich in a disaccharide, such as trehalose.

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